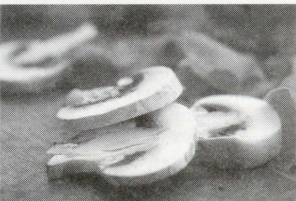
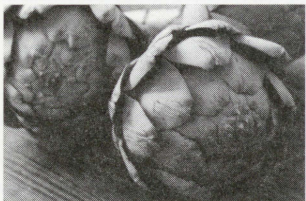
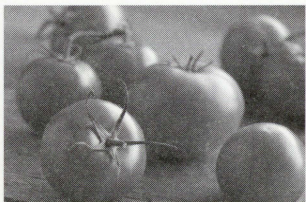




CARRABBA'S

ITALIAN GRILL®



ANTIPASTI

Calamari ⑥

With marinara sauce or our spicy Italian pepper and lemon butter sauce Small 7 / Regular 9

Cozze in Bianco ⑥

Steamed mussels in white wine, basil, lemon butter
Small 8.5 / Regular 11

Mozzarella Marinara ⑥

Hand-breaded and lightly fried Small 6.9 / Regular 8.9

Bruschette**

With the Chef's fresh toppings of the day 8

Shrimp Scampi

Garlic, white wine and lemon butter 10.7

Zucchini Fritte

Lightly battered and fried, with roasted garlic aioli
Small 6 / Regular 8

Crab Cakes

Two cakes made with jumbo lump crabmeat, with our roasted red bell pepper sauce 10.7

Antipasti Plate

Our Calamari, Bruschette** and Mozzarella Marinara 11.2

CUCINA CASUALE

Casual Dining, Italian Style

Add a cup of our homemade soup or a side salad for 2.5.

Salads may be made with our low-fat sundried tomato vinaigrette.

ZUPPE & INSALATE

Homemade Soups ⑥

Soup of the Day, Minestrone or Mama Mandola's Sicilian Chicken Soup
Cup 4 / Bowl 6

Side Salads

House, Italian or Caesar 5 Add 1.5 for crumbled blue cheese

Soup & Salad

A cup of our homemade Minestrone soup served with a side Italian salad with low-fat sundried tomato vinaigrette 8

Insalata Carrabba Caesar

Wood-grilled chicken or shrimp in our own caesar dressing 11 / 12.7

Insalata Johnny Rocco

Grilled shrimp, scallops, roasted red peppers, olives, ricotta salata in vinaigrette 13.2

Insalata Italian Cobb

Wood-grilled chicken, bacon, tomatoes, egg and blue cheese in vinaigrette 11 Substitute Shrimp 2 / Sirloin* 2.5 / Salmon* 3.5

Insalata Fiorucci

Artichoke hearts, roasted red peppers and grilled eggplant in vinaigrette, topped with a hazelnut goat cheese medallion 11

WOOD-FIRED PIZZA

Margherita Pizza ⑥

Fresh tomatoes, basil, olive oil, mozzarella 9.2

Italian Chicken Pizza

Grilled chicken in our Italian-style sweet and sour sauce with pine nuts, scallions, romano, fontina and mozzarella 10.2

Build Your Own Pizza

Choose up to 3 toppings: Italian sausage, pepperoni, meatballs, kalamata olives, mushrooms, sweet peppers, onions, tomatoes, sundried tomatoes 11.2

PANINI

Served with our housemade chips. Prefer the vegetable of the day or garlic mashed potatoes instead? Add 1.

Chicken Parmesan

Coated with our Italian breadcrumbs, sautéed and topped with pomodoro and mozzarella, served on baked bread 10

Grilled Fish*

Wood-grilled tilapia topped with tomato basil vinaigrette and arugula, served on baked bread 11



Welcome to Carrabba's, a restaurant
rooted in a passion for the best food made
to order from the freshest ingredients,
and the Italian hospitality of founders
Johnny Carrabba and Damian Mandola.

We remain true to our roots today,
and invite you to experience the
difference it makes.



DOLCI

Ask your server about our seasonal
dessert selection.

Sogno Di Cioccolata "Chocolate Dream"

A rich fudge brownie brushed with Kahlúa, with chocolate
mousse, whipped cream and homemade chocolate sauce 7.7

Tiramisú

Lady fingers dipped in liqueur laced espresso, layered
with sweetened mascarpone, Myers's Rum and
chocolate shavings 7

John Cole

Vanilla ice cream with caramel sauce and roasted
cinnamon rum pecans 6.5

Bacino

Delicious, guilt-free mini-desserts, made fresh daily.

Dessert Rosa • Chocolate Coconut Mousse
Seasonal Bacino**

2.5 Each / 12 Order of 6

**Item may contain nuts.

All pasta dishes are served with a cup of our homemade soup or a side salad.

SIGNATURE PASTA

Any signature pasta may be made with whole grain spaghetti.

Tag Pic Pac

Tagliarini in our Picchi Pacchiu sauce with crushed tomatoes, garlic, olive oil and basil 10

With chicken 3 / With shrimp 5

Spaghetti

Topped with pomodoro sauce 10

With meatballs, meat sauce or Italian sausage 3

Linguine Pescatore

Shrimp, sea scallops and mussels tossed with linguine in a spicy marinara sauce 16.7

Penne Franco

Mushrooms, sundried tomatoes, artichoke hearts and black olives, in garlic and oil with ricotta salata cheese 11

With chicken 3 / With shrimp 5

Pasta Sostanza

Tagliarini with sautéed mushrooms, artichoke hearts and spinach in tomato basil sauce topped with seasoned breadcrumbs 11

With chicken 3 / With shrimp 5

Pasta Weesie

Fettuccine alfredo with shrimp sautéed in a garlic, lemon butter, white wine sauce with sautéed mushrooms and scallions 15.7

Pasta Carrabba ©

Fettuccine alfredo with grilled chicken, sautéed mushrooms and peas 14

STUFFED PASTA

Lasagne

A favorite, just like mama used to make 13.5

Seafood Cannelloni

Lobster, shrimp and scallops, blended with roasted garlic and chives, topped with a light tomato cream sauce and crabmeat 15

Mezzaluna

Half moon ravioli with chicken, ricotta and spinach in tomato cream sauce 13.5

Manicotti

Hand-rolled pasta with four cheeses, baked with pomodoro sauce and mozzarella 13.5

Chicken & Spinach Cannelloni

Chicken, spinach, garlic, fresh herbs, fontina and romano cheese, topped with pomodoro and cream sauce 13.5

Lobster Ravioli ©

Ravioli with tender Maine lobster in a white wine cream sauce 17

Kids Menu Available Upon Request

© Carrabba's Favorites

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

The following are served with a cup of our homemade soup or a side salad, and your choice of the vegetable of the day, garlic mashed potatoes or cavatappi amatriciana.

MARSALA ⑥

Topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce

Chicken

Small 14.9 / Regular 16.9

Sirloin*

Small 16.5 / Regular 18.5

Pork Chops*

Small 16 / Regular 18

Veal*

Small 15.5 / Regular 17.5

CLASSICS & COMBINATIONS

"The Johnny"

Sirloin Marsala* and Chicken Bryan 19

Italian Classics

Chicken Parmesan and Lasagne 16

Chicken Trio

Bryan, Marsala and Rosa Maria 19.5

Chicken Parmesan ⑥

Sautéed and topped with pomodoro and mozzarella

Small 14.9 / Regular 16.9

Veal Piccata*

Sautéed, topped with lemon butter sauce

Small 15.5 / Regular 17.5

WOOD-BURNING GRILL

Chicken Bryan ⑥

Topped with goat cheese, sundried tomatoes and a basil lemon butter sauce Small 14.9 / Regular 16.9

Spiedino Di Mare

Shrimp or sea scallops coated with Italian breadcrumbs, grilled and topped with lemon butter sauce

Shrimp 17.5 / Shrimp & Scallops 18.5

Grilled Salmon*

Topped with tomato basil vinaigrette Small 16 / Regular 18

Tilapia Nocciola*

Lightly breaded with hazelnuts, topped with roma tomatoes and basil lemon butter sauce 15.5

Pollo Rosa Maria ⑥

Stuffed with fontina and prosciutto, topped with mushrooms and a basil lemon butter sauce Small 14.9 / Regular 16.9

The following are served with the vegetable of the day and garlic mashed potatoes.

Grilled Chicken

Basted with olive oil and herbs Small 12.5 / Regular 14.5

Ribs Agrodolce

Baby back ribs braised in red wine with fresh herbs 18

Filet Fiorentina*

9 oz. USDA Choice center-cut tenderloin 23

Filet Marsala* or Filet Bryan*, add 2

Filet Spiedino* or Filet Scampi*, add 4

An 18% gratuity is suggested for parties of 8 or more.

**Item may contain nuts.

CARRABBA'S CATERING

Our Catering menu offers generous portions of our flavorful, hand-prepared dishes, perfect for family dinners, office gatherings or any special occasion.

To learn more about Carrabba's Catering, please contact your local Carrabba's or visit Carrabbas.com.

Portions serve 10, dessert portions serve 12.

SOUPS & SALADS

Soup of the Day 2 quarts

Salads House, Italian or Caesar

Bruschette of the Day**

ENTREES

Chicken Marsala

Chicken Bryan

Pollo Rosa Maria

Chicken Parmesan

Grilled Chicken

Insalata Carrabba Caesar with Chicken

Grilled Salmon

Penne Pomodoro with Meatballs, Meat Sauce or Sausage

Lasagne

Penne Carrabba

SIDE ITEMS

Cavatappi Amatriciana

Vegetable of the Day

Garlic Mashed Potatoes

Penne Pomodoro As a side dish

Carrabba's Boule Bread

DESSERTS

Sogno di Cioccolata

Tiramisú

Dessert Rosa

Assorted Bacinós** Small versions of our desserts

Cannoli

Catering menu items may vary by location.
24 hour advance notice recommended.

Carrabba's Italian Grill
4503 Riverview Parkway
Birmingham, AL 35242
(205)980-1016